

Amendments to the Claims

Please amend the claims as follows (the changes are shown with strikethrough for deleted matter and underlining for added matter). A complete listing of the claims are listed below with proper claim identifiers.

1. (Original) A ubiquinone supplementation food
which is obtainable by adding a composition containing ubiquinone and an oil/fat.

2. (Original) The ubiquinone supplementation food according to Claim 1,
which contains 0.001 to 50% by weight of ubiquinone based on the total weight of
the food.

3. (Currently Amended) The ubiquinone supplementation food
according to ~~Claim 1 or 2~~Claim 1,
which contains 0.01 to 50% by weight of ubiquinone based on the total weight of
the oil/fat.

4. (Currently Amended) The ubiquinone supplementation food
according to ~~any one of Claims 1 to 3~~Claim 1,
wherein the oil/fat has a melting point of not lower than 20°C.

5. (Original) The ubiquinone supplementation food according to Claim 4,
wherein the composition containing ubiquinone and an oil/fat is obtainable by
dissolving ubiquinone in the oil/fat having a melting point of not lower than 20°C under
heating, and solidifying or plasticizing the obtained mixture, or preparing the obtained
mixture into an oil-in-water emulsion or a water-in-oil emulsion.

6. (Currently Amended) The ubiquinone supplementation food
according to ~~any one of Claims 1 to 3~~Claim 3,
wherein the oil/fat has a melting point of below 20°C.

7. (Original) The ubiquinone supplementation food according to Claim 6, wherein the composition containing ubiquinone and an oil/fat is obtainable by dissolving ubiquinone in the oil/fat having a melting point of below 20°C under heating, and preparing the obtained mixture into an oil-in-water emulsion.

8. (Canceled)

9. (Currently Amended) The ubiquinone supplementation food according to ~~any one of Claims 1 to 8~~Claim 1, which further contains an antioxidant and/or an edible color.

10. (Original) The ubiquinone supplementation food according to Claim 9, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.

11. (Original) An edible oil/fat composition which contains ubiquinone.

12. (Original) The edible oil/fat composition according to Claim 11, which contains 0.01 to 50% by weight of ubiquinone based on the total weight of the oil/fat composition.

13. (Currently Amended) The edible oil/fat composition according to ~~Claim 11 or 12~~Claim 11, which further contains an antioxidant and/or an edible color.

14. (Original) The edible oil/fat composition according to Claim 13, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.

15. (Original) A process for producing a ubiquinone supplementation food which comprises dissolving ubiquinone in an oil/fat under heating, and adding the obtained mixture to a food material.

16. (Original) The process according to Claim 15, wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

17. (Original) The process according to Claim 15, wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the obtained mixture into an oil-in-water emulsion.

18. (Currently Amended) A ubiquinone supplementation food which is obtainable by the process according to ~~any one of Claims 15 to 17~~Claim 15.

19. (Original) A method for preventing precipitation and/or localization of ubiquinone in a food which comprises producing a food by dissolving ubiquinone in an oil/fat under heating and adding the obtained mixture to a food material.

20. (Original) The method according to Claim 19, wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

21. (Original) The method according to Claim 19,
wherein the oil/fat has a melting point of below 20°C, and the mixture to be added
to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating,
and preparing the resultant into an oil-in-water emulsion.

22. (Canceled)